

the colloquy between the captain was cut short by his arrival on the north breakers shore. Capt. Whiting immediately turned his attention to the safety of the ship. Having done what he thought was necessary, he called the General Clinch to take a hawser and tow him off the shoal. But with all replying, the captain of that boat turned her to the ebbing and steamed away, leaving the Marion hard and fast aground, with a rapidly falling tide. In about an hour afterward the General Clinch returned; and in reply to the question why he had not warned the Marion of her danger, the captain said that a pilot had been put on board his boat by the State authorities, and that it was none of his business.

The Marion remained hard aground in a most dangerous position, until the high tide in the afternoon at 3 o'clock, when the steamer Gordon came up, and with her assistance, under the supervision of her noble commander, Capt. Lockwood, she was released from her peril, and proceeded to the wharf, which she reached at 4 p.m., unscathed. The next morning (Wednesday), at 7 o'clock, the steamer Star of the West was visible, and firing commenced from the batteries at Morris Island. Seventeen shots were fired.

About noon of that day the stockholders and agents of the Marion residing in Charleston informed Capt. Whiting that they had made for the Marion to go into the State service of South Carolina, to be armed and equipped and sent in pursuit of the Star of the West, with the avowed determination of sinking her if she remained. It was left optional with the Captain to retain command of her as sailing-master, or to resign. Capt. Whiting chose the latter alternative. The following is the letter addressed to him on the subject:

CHARLESTON, Jan. 12, 1861.

CAPT. SAM'L WHITING.—Dear Sir:—The Government of the State of South Carolina has directed me to dispatch her freight steamer Marion, as will cause no difficulty in getting her freight discharged, as is required indeed, so you are at liberty to remain in command as sailing master, or resign, as you may desire, and return to New York to your family.

Yours very respectfully, HENRY MESSRSOM, Agent.

P.S.—The government appoints officers to command troops abroad.

It has been stated that the New-York owners do not look upon the transaction in the light of a seizure; but the phraseology of the opening portion of the letter above—"the Government of the State of South Carolina having demanded the service of the steamship Marion," &c.—would suggest an opposite conclusion. When Capt. Whiting left, the vessel was coaling, preparatory to a return to New-York, and she is expected to arrive to-morrow.

From dispatches received, Messrs. Spofford & Tleton judged it proper to detain the Columbia beyond her usual time of sailing. Their Charleston agents now assure them that the authorities will at present throw no obstacle in the way of usual trade, and the Columbia will therefore sail on Wednesday, and the James Adger on Saturday—the Company intending to dispatch two vessels each week as usual.

HOW PERFUMES ARE PREPARED.

Did the reader ever ask himself, as he passed a perfume's shop—How are those delicate odors that strike so sweetly upon the same taken prisoners? What means can there be to ensnare the delicate sensibilities of the rose? what trap can we set sufficiently subtle to seize the odor of the violet?

If the perfumer (guessing his thoughts) were to say, "The most successful trap we set is a lamp of fat, possibly our reader would open his eyes very wide, and exclaim incredulously, What possible affinity can there be between so gross an animal product, and so volatile an essence?" Verily, good reader, there are more things in heaven and earth than are dreamt of in your philosophy; and this is one of them. Possibly, if we were to tell you that the perfumer sets down the rose-leaves in order to preserve their odor, but so the mercantile sales down his oil, you would be still more incredulous; yet, verily, we speak the words of truth and soberness, as we shall presently show you.

The cultivation of flowers for the manufacture of perfumes is chiefly carried on in the south of France, in the plains watered by the river Var; and now that Napoleon has occupied both banks of that river, he may be said to have taken possession of the scepter of Europe. Those who have visited Cannes and its neighborhood, must have seen the flower-fields bright with a thousand brilliant dyes; and at Grasse, again, the plantations of orange trees, which perfume the air. To secure the odors of those flowers is the care of the proprietors, so that thousands in far-off capitals shall be able to enjoy the perfume that otherwise would waste its sweetness upon the desert air. There are various modes of accomplishing this; but the principal one, for the more delicate flowers, such as the jessamine, the violet, tuba rose, and orange, is by what we will call the fat-trap.

Those who know nothing of chemistry are well aware that carbon, in the shape of charcoal, possesses an astonishing affinity for all kinds of odors—a property which the perfumer himself is of course well aware of. The soul-smell of the hospital. The hydrocarbons, such as oil and cotton, fat, highly purified, possess a similar absorptive power, which is taken advantage of by the flower-farmer, to take and secure the fleecy breath of his bowers. Let us suppose, for instance, that it is the season for violets. The proprietor has already prepared thousands of square wooden frames, the rims of which are, say, three inches in depth; in the middle of the frame is inserted a sheet of glass, and the whole series of frames is constructed so as to fit one upon the other. Upon both sides of the glass a film of finely purified fat is spread, to the depth of a quarter of an inch, and upon this fat the violet flowers are picked and lightly spread. Thus it will be seen the flowers are sandwiched between layers of fat, resting upon the lower layer, but not touching the upper layer. In a short period of time, when a fresh supply is added; and this process of feeding with flowers is often repeated thirty times, until the fat is thoroughly saturated with its perfume. Thus imprisoned, the odor is safely transferred from one part of the globe to another.

The extent to which this process is carried in the south of France, may be imagined when we say that 1,000,000 pounds of orange flowers, 500,000 pounds of carnation blossoms, 100,000 pounds of jessamine blossoms, 60,000 pounds of violets, 65,000 pounds of scented buds, 30,000 pounds of tuberoses, and 5,000 pounds of jessamine flowers are consumed annually, the value of which cannot be less than \$1,200,000. But, says the reader, which can all this scented fat be used for? The scented fat is, indeed, the only vehicle in which these odors travel. The next process, when it reaches the manufacturing perfumer, is to liberate the delicate Arien from its bondage. In order to accomplish this, the fat is cut into small cubes and macerated in pure spirits of wine. The scent, like an incandescent flame, is easily detached from the fat, and, in the estimation of both the Russian and American Governments, along with Capt. Nichols and Mr. France, are the parties who have the charge of the graveyards, and combine with the spirit, just as wives now and then will dress their solid city husbands for their merciful singing-master. The scent is now in the form of an extract, but is by no means fitted for the pocket-handkerchief. Here the art steps in and combines in definite proportions different odors so as to produce bouquets, or manufacture primary odors; for your fashionable perfumer will no longer allow the public to enjoy the pure perfume of the flower than a chef de cuisine will permit you to taste the natural quality of the meat.

In respect to the primary odors, we say,

"The effect of this, however, is to give to the perfume two different odors, the volatile perfume on its departure being left in the base, which is often objected to as smelling 'sickly.' The moral of our story is, that we should not expect a delicate perfume to be two things at the same time—volatile and lasting."

The scents were, as far as we know, entirely dry perfumes, such as myrrh, spikenard, frankincense, all gum resins which are still in use by perfumers, and they were used rather to perfume the air than the person, although it was a very old custom to scent the beard. It is a question purely of taste as to whether scent is allowable to the male sex, but on the whole, the feeling is against it; the fashion is certainly feminine, and long may it be confined to the ladies, for although it would be a superfluity to the male, we may yet be permitted to perfume the young.

THE ARMY OF ANIMALS ON THE ROAD.

Before the employment of railway cars for the transportation of live stock, all of this army of animals would have marched into the city on foot, many of them from far beyond the Ohio River. Let us, by way of curiosity, imagine the whole of this army of beasts on the march at one time. The bullocks, marching four abreast, allowing 12 feet to each platoon, will fill a road 750 miles in length.

The calves six abreast, six feet to each platoon, fill 60 miles of road.

The sheep five abreast, five feet to a platoon, make 65 miles in length.

The swine, driven ten abreast, allowing ten feet to a platoon, will fill 470 miles.

And now, putting beavers, cows, calves, sheep, and pigs, all upon the road at one time, it will fill a road 1,096 miles long.

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We find in an English paper something about Col. Gowen, the American contractor for raising the vessels sunk in Sebastopol harbor during the Crimean war. He employs daily about 200 men, who, with clerks, &c., occupy the naval arsenal, which was converted into a rendezvous specially for them. The operations connected with the raising of the sunken ships, &c., are on a large scale, and it is supposed will occupy two years more before the harbor is totally cleared, although it is now navigable. Col. Gowen, who is held high in the estimation of both the Russian and American Governments, along with Capt. Nichols and Mr. France, are the parties who have the charge of the graveyards, and combine with the spirit, just as wives now and then will dress their solid city husbands for their merciful singing-master. The scent is now in the form of an extract, but is by no means fitted for the pocket-handkerchief. Here the art steps in and combines in definite proportions different odors so as to produce bouquets, or manufacture primary odors; for your fashionable perfumer will no longer allow the public to enjoy the pure perfume of the flower than a chef de cuisine will permit you to taste the natural quality of the meat.

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STATISTICS OF THE CATTLE MARKET FOR 1860.

OVER 169,000,000 POUNDS OF BEEF SOLD IN THE NEW-YORK CATTLE MARKET IN ONE YEAR, VALUED AT OVER \$13,700,000.

NUMBER AND VALUE OF ANIMALS SLAUGHTERED IN SEVEN YEARS.

"I want bellhop perfume," says Mr. Pless, "I would buy any amount that I could get," and this is the way to get it. If there is such a thing as a glue-pot, the men have the only piece of leather needed—it is, in fact, a water-tight.

As the details of the process are important, we will proceed in Mr. Pless's own words.

"At a season when the flowers are in bloom, obtain a pound of fine lard, melt the lard, and strain it through a coarse hair sieve, allow the lard to stand as it falls from the sieve to drop in the water; the blood and membranes will coagulate.

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"In order to start with a perfectly indepen-

grease, the melting and granulation process is repeated three or four times, using a pinch of alum in each water. It is then to be washed five or six times in plain water; finally, re-welt the fat, and cast it into a pan, to free it from adhering water. Now put the clarified fat into the glom-pot, and place it in such a position near the fire of the green-house, or elsewhere, that will keep it warm enough to be liquid; into the fat throw as many flowers as you can, and let those let them remain for twenty-four hours. At this time strain the fat from the spent flowers, and add fresh ones; repeat this operation for a week: we expect, at the last straining, the fat will have become very highly perfumed, and when cold, may be justly termed *parfumé à la bellhop.*"

Now, let us look where this great supply of meat comes from. Tell us we cannot do accurately for other than the portion sold at the great market-place in Forty-fourth street. There were sold at that place, at the regular weekly markets, which are now held on Tuesday and Wednesday, 131,534 head of bullocks. The States which these come from are carefully ascertained by the reporter (Solon Robinson), who has had ten years experience in the business, every week, and given in the regular report, and the result is now tabulated so as to show at a glance the number from all sections, each week, and the total and average number per week through the year. This table shows Illinois first, Ohio second, New-York third, Indiana fourth, Kentucky fifth, Iowa sixth, Missouri seventh, Michigan eighth, Pennsylvania ninth, Virginia tenth, in rank in point of numbers of bullocks sold in this market. The number from Illinois, 62,561, or 1,203 a week, is very remarkable.

The largest monthly number from Illinois was in May, 8,225 head, and it is equally remarkable that a very large proportion of the Illinois stock ranks as good as fair quality. One man in that State, John T. Alexander, averages about 250 head a week, sent here in one continuous stream, and amounting in a year to nearly or quite three quarters of a million of dollars.

At the weight we have estimated the average, and the price, the price per head of bullocks would average \$33.10. Why should no one will say the average is too high. In fact, it would be safe to make the average \$30, and that would make a total of \$14,914,620.

As much depends upon the supply in market, we advise all who are interested to carefully preserve these tables, so as to be able to compare the supply of the past with the number which may be reported any week or series of weeks in the future.

Will those who think prices have ruled world-wide low in 1860, compare the table of prices of the last half of 1859, after the high rates of the Spring gave way, with the table of prices of 1860?

Behold the process of maceration and absorption as performed by the French team it, there are several other methods of obtaining the odors of flowers, the principal of which is distillation, by this means the essential principle, or the otto of the flower only, is extracted. It is an old saying that we can have too much of a good thing, and it will be verified by an inspection of a perfumer's laboratory. One is apt to think that a confectioner's wine-bin contains the dearest liquors in the world—old and young, in all guises, drop by drop, into a wide-mouthed bottle, and cover it with a highly rectified spirit, in which the best perfumer has been termé *parfumé à la bellhop.*"

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